



Breakfast Menus

Continental Breakfast

Sliced Fresh Fruit
Assorted Muffins, Danish and Bagels
Fruit Preserves, Butter and Cream Cheese
Freshly Brewed Coffee and Hot Tea
\$8.50 per person

Executive Continental

Sliced Fresh Fruit
Assorted Muffins, Danish and Bagels
Fruit Preserves, Butter and Cream Cheese
Assorted Box Cereals with 2% and Skim Milk
Assorted Fruit Yogurts
Freshly Brewed Coffee and Hot Tea
\$10.95 per person

Breakfast Buffet

(12 persons minimum)
Sliced Fresh Fruit
Assorted Breakfast Pastries
Scrambled Eggs with Cheese
French Toast
Hash Browns
Bacon and Sausage
Fruit Preserves, Butter and Cream Cheese
Freshly Brewed Coffee and Hot Tea
\$13.95 per person

Omelet Station

May be added to any breakfast
\$4.50 per person

A \$50.00 Chef Attendant Fee will be added for each Omelet Station.
Assorted juices may be added to menus and charged based on consumption at \$1.50 per can.

All items subject to 19% service charge and 7% sales tax. \$150 set up fee may apply based on location of event.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change



Breakfast Menus

Champion's Brunch

(25 persons minimum)

Display of Sliced Fruits and Berries Accompanied by
Assorted Muffins, Bagels, and Coffeecake
Fruit Preserves, Butter, Country Crock Margarine, and Flavored Cream Cheese
Cold Smoked Atlantic Salmon with Traditional Garniture
Scrambled Eggs
French Rolled Omelets Made-to-Order
With Ingredients to Include: Diced Ham, Bacon, Onions, Peppers, Cheddar Cheese,
Swiss Cheese and Sliced Mushrooms
French Toast with Vermont Maple Syrup
Cheese Blintzes with Fresh Berry Compote
Country Style Breakfast Potatoes
Crisp Bacon and Sausage Links
Hot Coffee and Tea
\$27.95 per person

Breakfast Grande Buffet

(25 person minimum)

Display of Sliced Fresh Fruits and Berries
Assorted Muffins, Bagels, and Coffeecake
Fruit Preserves, Butter, Country Crock Margarine, and Flavored Cream Cheese
Scrambled Eggs
French Toast with Vermont Maple Syrup
Cheese Blintzes with Fresh Berry Compote
Country Style Breakfast Potatoes
Crisp Bacon and Sausage Links
Hot Coffee and Tea
\$19.25 per person

For a Healthy Alternative to the selection of Breakfast Meats,
Turkey Bacon and Turkey Sausage Links can be requested.

Assorted juices may be added to menus and charged based on consumption for
\$1.50 per can.

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Breakfast Create A Buffet

(12 person minimum)

Display of Sliced Fresh Fruits and Berries

Assorted Danishes

Fruit Preserves, Butter, Country Crock Margarine, and Flavored Cream Cheese

Choice of Three:

Scrambled Eggs

French Toast with Vermont Maple Syrup

Cheese Blintzes with Fresh Berry Compote

Country Style Breakfast Potatoes

Crisp Bacon and Sausage Links

Hot Coffee and Tea

\$12.95 per person

A LA CARTE BREAKFAST

Fresh Whole Fruit	\$1.50 each
Fresh Sliced Fruit	\$3.25 each
Assorted Cereal	\$1.25 per person
Assorted Yogurt	\$2.50 each
Cinnamon Rolls	\$2.50 each
Bagels and Cream Cheese (per dozen)	\$19.00 per dozen
Assorted Danish (per dozen)	\$18.00 per dozen
Donuts	\$14.00 per dozen
Muffins	\$16.00 per dozen
Croissants	\$19.00 per dozen
French Toast with Syrup (six person minimum)	\$2.95 per person
Cheese Blintzes with Fresh Berry Compote (six person min)	\$2.95 per person
Country Style Breakfast Potatoes	\$1.95 per person
Bacon and Sausage	\$2.50 per person
Ham, Egg and Cheese Croissant	\$3.95 each
Bacon, Egg and Cheese Biscuit	\$2.95 each
Ham, Egg, Cheese Bagel	\$3.50 each
Scrambled Eggs and Cheese (six person min)	\$2.95 per person
Breakfast Casserole (six person minimum)	\$3.95 per person
Oatmeal (six person minimum)	\$1.95 per person
Bacon and Egg Quiche (Serves 8-10)	\$18.95 per Quiche
Coffee Service	\$16.00 per Gallon
Juice Service	\$1.50 per can \$6.00 per carafe \$16.00 per Gallon
Assorted Sodas	\$1.50 per can

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Box Lunch Menus

Available 10:00a.m.until 2:00p.m.

Box lunches and salads are served in disposable containers.

Served with choice of pasta or potato salad, pickle spear, potato chips, and choice of cookie or brownie.

\$11.50

Marinated Chicken Breast

Grilled Chicken Marinated in a Bourbon Sauce served with Lettuce and Tomato on a Kaiser Roll

Roasted Chicken Vegetable Wrap

Pulled Roasted Chicken, Blended Herb Cream Cheese, and Marinated Roasted Vegetables wrapped in a Honey Wheat Tortilla

Asian Chicken Salad Wrap

Grilled Chicken Tossed with Asian Slaw in Soy Vinaigrette

Chicken Salad Croissant

Chicken Salad served on Croissant

Marinated Portobello Mushroom Sandwich

Burgundy Marinated Mushroom Cap in a Focaccia Wedge with Fire Roasted Peppers, Sautéed Sweet Onions, Baby Spinach Leaves, and Feta Cheese Drizzled with Balsamic Vinaigrette

Chicken Caesar Wrap

Our Classic Caesar Salad with Sliced Grilled Chicken in a Honey Wheat Tortilla

\$9.50

6" Italian Submarine Sandwich

Triple Combination of Meats with Onion, Tomato, and Black Olives on a 6" Hoagie Roll.

Turkey and Swiss Sandwich

Swiss Cheese, Turkey, Lettuce, and Tomato Served on Chef's Selection of Bread

Ham and Cheese Sandwich

Provolone, Ham, Lettuce, and Tomato Served on Chef's Selection of Bread

Roast Beef and Cheese Sandwich

American Cheese, Roast Beef, Lettuce, and Tomato Served on Chef's Selection of Bread

Turkey Club Wrap

Turkey and Smoked Bacon in a Tomato Tortilla with Swiss Cheese, Lettuce, and Tomato

Tuna Salad

Tuna Salad, Tomato and Provolone Cheese on Chef's Selection of Bread

Roasted Vegetable Wrap

Fresh Roasted Vegetables Including Cremini Mushrooms, Red and Yellow Peppers, Yellow Squash, Red Onions, Tomato, and Roasted Garlic, Combined with Herb Cream Cheese and a Balsamic Glaze in a Spinach Tortilla.

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Box Lunch Menus

On the Lighter Side

\$12.00

Chef Salad

A Combination of Iceberg and Romaine Lettuce with Ham, Turkey, Swiss, and American Cheese, Fresh Tomatoes with a Choice of French, Ranch, or Italian Dressing

Chicken Salad/Tuna Salad

Choice of either Salad, Served on a Bed of Lettuce with Crackers and Fruit

Chicken Caesar Salad

Romaine Lettuce Tossed with Caesar Dressing and topped with Chicken Strips

Shrimp Salad

Rock Shrimp Salad with Celery and Dill on a Bed of Mesclun Lettuce

Taco Salad

Seasoned Taco Meat Served with Diced Tomatoes, Onions, Sour Cream, Salsa, and Shredded Cheese on a Bed of Mixed Greens and Tortilla Chips

California Cobb Salad

An Array of Mixed Greens Topped with Rows of Egg, Avocado, Bacon, Diced Turkey, Crumbled Bleu Cheese, and Tomato

Oriental Chicken Salad

Soy Glazed Chicken Breast atop Wild Greens, Scallions, Daikon, Carrot Curls, and Fried Wontons with Ginger Soy Dressing

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
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Lunch Buffets

Served between 10:00 am and 2:00 pm

Iced Tea, Coffee and Water service included with meal.

Deli Buffet

(6 person minimum)

Sliced Roast Beef, Turkey, and Ham

American, Swiss and Provolone Cheeses

Sliced Tomatoes, Onions, Lettuce, and Pickles

Choice of Two:

Fresh Fruit Salad, Pasta Salad, Cole Slaw, or Potato Salad

Assorted Breads

Gourmet Cookies and Brownies

(Add Chicken Salad or Tuna Salad \$2.00 per person)

\$16.95 per person

Italian Buffet

(12 person minimum)

Bow Tie Pasta Salad

Seasonal Garden Greens with Italian Dressing

Vegetable or Meat Lasagna with a choice of Alfredo or Marinara Sauces

Baked Chicken with Lemon and Basil or Chicken Parmesan

Rosemary Roasted Potatoes

Fresh Seasonal Vegetables

Garlic Bread Sticks

Chef's Dessert Table

\$17.95 per person

Southwestern Buffet

(12 person minimum)

Mexican Cole Slaw and Fresh Fruit Salad

Cactus Leaf Salad with Tequila Lime Vinaigrette

Grilled Chicken with Chipotle Cream

Mexican Casserole – Layers of Taco Seasoned Beef with All the Trimmings

Corn Casserole

Chef's Selection of Fresh Vegetables

Warm Apple Cobbler

\$17.95 per person

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All American Buffet

(12 person minimum)

Pulled BBQ Pork with Kaiser Rolls

Fried Chicken

Potato Salad and Cole Slaw

Assorted Chips and Pretzels

Cherry Cobbler

\$16.95 per person

Add Ribs \$3.00 Add Burgers \$2.00

Substitute or Add Grilled Chicken \$2.50

Pizza and Subs

(12 person minimum)

Tossed Green Salad with Choice of Dressing

Assorted Pizzas

Warm Bread Sticks with Cheese Sauce

Meatballs in Marinara Sauce

Italian Sausage, Peppers and Onions

6" Sub Rolls

Assorted Desserts

\$16.95

Circle City Grill

(12 person minimum)

Caesar Salad

Bourbon Chicken served with Kaiser Rolls

Chicken or Beef Fajitas with

Flour Tortillas and Corn Taco Shells

Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions,

Salsa, Olives, and Sour Cream

Baked Potatoes Chester

Black Bean and Corn Salad

Gourmet Cookies and Brownies

\$18.95 per person

Soups and Chili

Chicken Velvet

Homestyle Chili

New England Clam Chowder

\$3.95 per person (48 hour notice)

Beverage Packages based on consumption may be added to any lunch menu.

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.

If per person minimum is not met an additional \$3.00 per person will be charged.

Prices are subject to change



Luncheon Entrees

(12 person minimum)

All luncheon entrees are served on full china service.

All luncheon entrees are served with your choice of Salad, Appropriate Chef-Selected Accompaniments, Bakery-Fresh Dinner Rolls, and a Plated Dessert with Complimentary Coffees and Teas.

SALADS

Mixed Green Salad

With Plum Tomato Wedges, Sliced Cucumber, Carrot Spirals
And Garlic Croutons served with Choice of Dressing

Caesar Salad

Crisp Romaine Lettuce with Shaved Parmesan, Cherry Tomato, Garlic Croutons and
Classic Caesar Dressing

Spinach Salad

Tender Baby Spinach Leaves with Shaved Red Onion Rings, Walnuts, Mandarin Oranges
and Button Mushrooms with Balsamic-Dijon Vinaigrette

ENTREES

Lemon and Basil Marinated Chicken Breast over Wilted Spinach and
Garlic Roasted Potatoes
\$14.50

Hand Cut Petit Filet Mignon with Wild Mushroom Bordelaise
Served with Truffle Chive Potatoes and Asparagus
\$18.95

Salmon Oscar
Atlantic Salmon Crowned with Jumbo Lump Crabmeat and
Avery Island Hollandaise with Roasted Vegetable Couscous
\$16.95

Individual Roasted Vegetable Wellington with Black Pepper Brie, Plum Tomato
Concasse and Fresh Roasted Seasonal Vegetables
\$14.50

Blackened Chicken Fettuccine
Julienne Blackened Chicken Breast over a Bed of Fettuccine with
Roasted Red Pepper Cream Sauce
\$14.50

Enhance your Luncheon with a cup of Soup Du Jour \$3.95

Chicken Velvet
Indiana Corn Chowder
New England Clam Chowder
Home-style Chili

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
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Luncheon Dessert Selections

To compliment your plated lunch

DESSERT SELECTIONS

Carrot Cake

Fresh Grated Carrots, Candied Pineapple with Cream Cheese Icing and a Sprinkle of Spice

Chocolate Suicide

A Blend of Fine Chocolates with Moist Cake and Chocolate Cream Icing

Fresh Fruit Cup

Seasonal Fresh Fruit served with Chef's Choice of Cookie or Wafer

Lemon Layer Cake

White Cake Layered with Luscious Lemon Filling

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change



Break Menu

Baked Goods and Pastries

Bagels and Cream Cheese	\$19.00 per dozen
Danish	\$18.00 per dozen
Donuts	\$14.00 per dozen
Muffins	\$16.00 per dozen
Croissants	\$19.00 per dozen
Assorted Cookies	\$17.00 per dozen
Chocolate Chip, Oatmeal Raisin, Peanut Butter	
Chocolate Fudge Brownie	\$17.00 per dozen

Party Tray Selections

(Minimum of 12 people)

Fresh Fruit Display	\$3.50 per person
With Yogurt Dip	
Imported Vegetable Crudite	\$3.50 per person
With Crystal Garden Dip	
Imported and Domestic Cheese Tray	\$4.00 per person
With Assorted Gourmet Crackers	

Snacks

Whole Fruit	\$1.50 each
Sliced Fruit	\$3.25 per person
Assorted Yogurt	\$2.50 each
Granola Bars	\$1.25 each
Mixed Nuts	\$18.95 per pound
Large Single Wrapped Cookies	\$1.50 each
Assorted Candy Bars	\$1.00 each
Individual Bags of Chips or Pretzels (1 oz.)	\$1.00 each
Ice Cream Cups	\$2.00 each
7" Cheese Pizzas	\$4.50 each
7" Pepperoni Pizzas	\$4.75 each
Popcorn	\$10.00 per pound

Beverages

Coffee Service	\$16.00 per Gallon
Juice Service	\$1.50 per can
	\$6.00 per carafe
	\$16.00 per Gallon
Assorted Sodas	\$1.50 per can

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.

If per person minimum is not met an additional \$3.00 per person will be charged.

Prices are subject to change



Hors d'oeuvres Menu

Cold Hors d'oeuvres

Sold in quantities of 100

Salami Coronets	\$110.00
Anti Pasta Pinwheels	\$125.00
Cherry Tomatoes with Boursin Cheese	\$110.00
Silver Dollar Sandwiches of Ham and Turkey	\$175.00
Tuscan Bruschetta with Goat Cheese	\$150.00
Mushrooms Stuffed with Herb Cheese	\$150.00
Snow Peas filled with Crabmeat	\$185.00
Shortbread Boats filled with Brie	\$185.00
Prosciutto wrapped Asparagus	\$200.00
Sweet Onion Tart	\$195.00
Beef Rolls	\$300.00
Shrimp Cocktail	\$300.00
Potato Pancakes with Salmon Mousse	\$275.00
Ahi Tuna on Crispy Won Ton with Asian Slaw	\$275.00
Cheese and Spinach Roulade on a Crostini	\$275.00
Herbed Scallop Kabob	\$300.00
Beef Tenderloin on Smoked Cheddar Polenta	\$275.00

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.

If per person minimum is not met an additional \$3.00 per person will be charged.

Prices are subject to change



Hot Hors d'oeuvres

Sold in quantities of 100

Oriental Spring Rolls	\$150.00
Rumaki	\$150.00
Miniature Quiche	\$225.00
Sesame Chicken	\$175.00
Spanikopita	\$225.00
Tandoori Shrimp	\$300.00
Vegetable Quesadillas	\$250.00
Chicken Quesadillas	\$250.00
Tarragon Crab Cakes with Remoulade Sauce	\$250.00
Cocktail Meatballs	\$110.00
Breaded Chicken Tenders with Sauces	\$160.00
Crab and Tarragon Stuffed Mushrooms	\$200.00
Chicken Empanadas	\$225.00
Thai Chicken Satay with Peanut Sauce	\$225.00
Queso Stuffed Jalapenos	\$150.00
Beef Kabob	\$250.00
Ratatouille en Croute	\$150.00
Shrimp and Boursin in Phyllo	\$310.00
Salmon and Asparagus en Croute	\$270.00
Bacon Wrapped Shrimp	\$300.00
Lobster Bruschetta	\$250.00
Scallops Wrapped in Bacon	\$300.00
Coconut Shrimp	\$300.00
Specialty Items	
Alaskan Snow Crab Claws	\$3.00/piece
Jumbo Shrimp with Zesty Cocktail Sauce	\$3.00/piece
Oysters on the Half Shell	\$3.00/piece
Mini Maine Lobster Tails	Market Price
Specialty Sushi or Sashimi	Market Price

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.

If per person minimum is not met an additional \$3.00 per person will be charged.

Prices are subject to change



Display Options

Seasonal Fresh Fruit Mirror
With Raspberry Dipping Sauce
Serves 50 \$175.00

Fresh Vegetable Crudités with
Crystal Garden Dip
Serves 50 \$175.00

Domestic & International Cheese
Mirror with Gourmet Crackers
Serves 50 \$190.00

Poached Salmon
With Lahvosh, Mini Bagels
Serves up to 100 \$250.00
Smoked Salmon \$325.00

Whole Baked Brie in Puff Pastry
With Fruit Sauce and French
Baguettes
Serves 50 \$125.00

Chef's Display of Antipasto
Serves up to 100 \$425.00

Carving Stations

Served with Silver Dollar Rolls and Appropriate Condiments
A \$50 Chef Attendant Fee will be added to each Carving Station.

Inside Round of Beef
Serves up to 75 \$275.00

Roasted Prime Rib
Serves up to 30 \$290.00

Baked Honey Ham
Serves up to 50 \$175.00

Roasted Turkey Breast
Serves up to 30 \$230.00

Herb Roasted Boneless
Loin of Pork
Serves up to 40 \$250.00

Stuffed Beef Tenderloin
With Wild Mushrooms and
Asiago Cheese
Serves up to 30 \$300.00

Roasted Tenderloin of Beef
Serves up to 25 \$250.00

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Dinner Buffets

Iced Tea, Coffee and Water Service included with meal

Flora Buffet

(12 persons minimum)

Baby Field Greens with Raspberry Walnut Dressing

Mixed Garden Greens served with French and Ranch Dressings

Chicken Roulade with Tomato Cream Sauce

Encrusted Baked Salmon with Herb Butter Sauce

Apricot Glazed Pork Tenderloin

Seasonal Fresh Vegetables

Wild Rice Pilaf

Assorted Dinner Rolls with Sweet Cream Butter

\$32.95 per person

Crystal Grand Buffet

(25 persons minimum)

Romaine Lettuce, Mandarin Oranges and Almonds served with Hawaiian Dressing

Seasonal Field Greens, Spiced Pecans, and Fresh Romano Cheese

served with Balsamic Vinaigrette

Poached Salmon with Bay Scallops and Shrimp in a White Wine and Garlic Sauce

Grilled Chicken with Pesto Cream Sauce

Roasted Prime Rib (Carved in Room) served with Au Jus and Horseradish Sauce

Medley of Fresh Seasonal Vegetables

Rosemary Roasted Red Potatoes

Assorted Dinner Rolls with Sweet Cream Butter

\$39.95 per person

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.

If per person minimum is not met an additional \$3.00 per person will be charged.

Prices are subject to change



Dinner Buffets

Hoosier Hospitality Buffet

(12 persons minimum)

Hunter Salad served with Italian and Ranch Dressings

Penne and Fresh Asparagus with Asiago Cheese Dressing

Baked Salmon with Fire Roasted Pepper Cream Sauce

Chicken Marsala

Fresh Seasonal Vegetables

Roasted Garlic Smashed Potatoes

Assorted Dinner Rolls and Sweet Cream Butter

\$23.95 per person

Bella Italia Buffet

(12 persons minimum)

Sliced Tomato, Mozzarella Cheese, and Red Onion Salad

Drizzled with Balsamic Vinaigrette

Roasted Red Pepper Caesar Salad

Tri-Colored Chard, Zucchini and Yellow Squash Sautéed in Toasted Garlic Oil

Roasted Eggplant and Italian Sausage tossed with Penne Pasta in Marinara Sauce

Chicken Piccata with Capers

Fresh Focaccia Bread and Breadsticks

\$29.95 per person

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.

If per person minimum is not met an additional \$3.00 per person will be charged.

Prices are subject to change



Dinner Buffets

White River Park Grand Buffet

(25 persons minimum)

Spinach Salad with Mandarin Oranges and Almonds served
With Sweet Hawaiian Dressing
Roasted Red Bell Pepper Caesar Salad with Roasted Blend of Mushrooms,
Croutons, and Shredded Parmesan Cheese
Creamed Spinach
Vegetable Medley
Minnesota Brown Rice with Dried Fruits and Roasted Pine Nuts
Roasted Baby Red Potatoes
Chicken Oscar with Hollandaise Sauce
Chorizo Encrusted Sea Bass
Carved Tenderloin of Beef with Roasted Garlic Aioli, Horseradish, Dijon Mustard
Assorted Dinner Rolls and Sweet Cream Butter
Chef's Dessert Table with Bananas Foster
Gourmet Coffee Station

\$49.95 per person

Sagamore Buffet

(12 persons minimum)

Spinach Salad with Mandarin Oranges and Almonds served
With Sweet Hawaiian Dressing
Hunter Salad Served with Italian and Ranch Dressing
Inside Round of Beef – Carved in Room
Marinated Grilled Breast of Chicken with Wild Mushroom Sauce
Medley of Fresh Seasonal Vegetables
Rosemary Red Roasted Potatoes
Assorted Dinner Rolls and Sweet Cream Butter

\$29.95 per person

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Plated Dinner Service

All Dinners include Choice of Salad, Seasonal Vegetables, Chef's Choice of Starch, Assorted Dinner Rolls, Butter, Coffee and Tea Service

Appetizers (Additional cost to dinner prices)

Chilled Jumbo Shrimp with Cocktail Sauce...\$10.95
Wild Mushroom Ravioli on Wilted Leeks with Brandy Jus...\$8.50
Maryland Lump Crab Cakes with Creole Red Pepper Sauce...\$9.50
Basil and Garlic Marinated Lamb with a Port Wine Demi Glaze...\$10.95
Dim Sum Scallops...\$9.95

Soups

Sherried Sweet Red Pepper Bisque \$3.95
Chicken Velvet Soup \$3.95 Indiana Corn Chowder \$3.95
Lobster Bisque \$5.95

Salads

(Please Select One to Compliment Meal)

Hunter Salad

Romaine and Iceberg Lettuces tossed with Garlic Croutons,
Diced Tomatoes and Scallions
Served with Choice of House or Ranch Dressing

Spring Mix Salad

Spring Mix with Belgian Endive, Tomato, Parmesan Cheese, and Spiced Pecans
Served with Italian Vinaigrette

Caesar Salad

Classic Caesar Salad with Crisp Romaine and Radicchio Lettuces, Shaved Parmesan Cheese, Garlic Croutons, and Cherry Tomatoes Finished with Caesar Dressing

Hoosier Fiesta Five Tomato Salad

Five Varieties of Hoosier Vine Ripe Tomatoes in Olive Oil over Herb Salad with Sweet Corn and Black Bean Relish Add \$3.50

Tuscan Salad

Romaine and Radicchio lettuces, Roma Tomatoes, Grilled Crostini and Pepperoccini drizzled with Roasted Red Bell Pepper Vinaigrette Add \$3.50

English Cucumber Wrap

Thin Strips of Cucumber encompassing Mesclun Salad Greens, Enoki Mushrooms, Grapes, and Tomatoes drizzled with Balsamic Vinaigrette Add \$4.50

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
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Plated Dinners

(12 persons minimum for all entrées except as noted)

All entrees are served with your choice of Salad, Appropriate Chef-Selected Accompaniments, Bakery-Fresh Dinner Rolls, and Complimentary Coffees and Teas.

Entrée Options

Tenderloin of Beef

(25 person minimum)

With Bourbon Peppercorn Sauce

\$29.95

Lemon Basil Chicken Breast

Served on Wilted Spinach with

Tourne Red Potatoes

\$24.95

Grilled Filet of Salmon

With Champagne Cream Sauce

\$24.95

Stuffed Chicken Roulade

With Tomato Cream Sauce

\$23.95

Stuffed Tenderloin of Beef

With Cremini Duxelle Topped with
Wild Mushroom Sauce

\$33.95

Add Morel Demi Glaze \$36.95

Encrusted Atlantic Salmon

With Herb Butter

\$24.95

Chicken Oscar

With Crab and Asparagus Topped
With Avery Island Hollandaise

\$24.95

Chorizo Encrusted

Chilean Sea Bass

Market Price

Marinated Indiana Duck Breast

With Frangelico Grape Reduction

\$25.95

Grilled Filet Mignon

With Béarnaise Sauce

\$35.95

Bronzed Mahi Mahi

With Papaya Mango Relish

\$27.95

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
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Duet Entrees

(25 Persons Minimum)

All entrees are served with your choice of Salad, Appropriate Chef-Selected Accompaniments, Bakery-Fresh Dinner Rolls, and Complimentary Coffee and Tea.

Tenderloin of Beef & Salmon

With Béarnaise Sauce and Herb Butter

\$33.95

Chicken Breast & Baked Salmon

With Tomato Cream Sauce & Herb Butter

\$30.95

Tenderloin of Beef & Chicken Breast

With Wild Mushroom Sauce and Tomato Cream Sauce

\$31.95

Petite Filet Mignon and Shrimp Scampi

With Rosemary Demi Glaze and Garlic Herb Butter

\$35.95

Petite Filet Mignon and South African Lobster Tail

With Béarnaise Sauce and Drawn Butter

\$39.95

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
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Specialty Stations

Pasta Station

Three Pastas and Two Sauces
Penne, Fettuccini or Tortellini
Garden Marinara and Alfredo Sauces
Sundried Tomatoes, Fresh Vegetables, Garlic, Herbs, Olive Oil, Roma Tomatoes
\$10.00 per person
Add Shrimp \$3.00 Add Chicken \$2.00

Tex Mex Station

Spicy Ground Beef and Chicken
Flour Tortillas, Taco Shells, Fried Tortilla Baskets
Guacamole, Diced Tomatoes, Onions, Black Olives, Cheddar Cheese, Bell Peppers,
Chopped Lettuce, Sour Cream, Salsa, Refried Beans, Mexican Rice, Tortilla Chips
and Hot Sauce
\$14.00 per person

Stir Fry

Teriyaki or Sweet and Sour Chicken
Oriental Beef and Shrimp
Assorted Asian Vegetables and Steamed rice
With Lo Mein Noodles and Fried Wontons
\$10.00 per person

Barbecue Grill

(Outdoor station only)
Baby Back Ribs, Pulled BBQ Pork, Caribbean Jerk Chicken
Sweet Corn Muffins
\$17.95 per person

A \$50.00 chef Attendant Fee will be added for each Action Station

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change.



Dessert Menus

Let Crystal Catering put the Finishing Touches on
Your Menu Selection

Select from the following desserts for \$2.00 per person:
(Plated or Buffet)

Double Layer Chocolate Cake
Lemon Layer Cake
Carrot Cake with Crème Anglaise
German Chocolate Cake
Fresh Fruit with Creme Fraiche

Select from the following list of desserts for \$3.50 per person:
(Plated or Buffet)

Key Lime Pie with Melba Sauce
New York Cheesecake with Raspberry Coulis
Raspberry Cheesecake
Chocolate Cheesecake
Trio of Assorted Cheesecakes
Chocolate Raspberry Truffle Cake
Bing Cherry Bread Pudding
Grand Marnier Chocolate Cake
Tiramisu

Select from the following list of desserts for \$4.50 per person:
(Plated Only)

Poached Apple with a Spiced Pumpkin Crème Brulee
Triangles of Chocolate Ganache with Raspberry Lattice and Melba Sauce
Grand Marnier Sopresa
Vanilla Bean Crème Brulee in Chocolate Cup
Chocolate Velvet
Vanilla Bourbon Cake
Chocolate Raspberry Roulade

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change.



Dessert Stations

Viennese Pastry Buffet and Fruit Station

Our Chef's Miniature Selection of Cakes and Pastries and
Seasonal Fruit Dark Chocolate Fondue
\$8.95 per person

Gourmet Coffee Station

Brewed Coffee, Whipped Cream, Shaved Chocolate, Cinnamon Sticks,
White and Brown Raw Sugar Cubes
\$2.50 per person

The Pastry Buffet

Mini Cream Puffs, Mini Fruit Tarts, Triangles of Assorted Cheesecake, Fresh Seasonal
Berries with Dessert Crème
\$6.95 per person

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change.



Beverage Service

We offer complete beverage service on a hosted or cash basis
Pricing based on consumption

	<u>Host</u>	<u>Cash</u>
Premium Brands	\$4.50	\$5.00
Call Brands	\$4.00	\$4.50
2 Liquor Brands	\$5.00	\$5.50
3+ Liquor Brands	\$5.75	\$6.25
House Wine by the Glass	\$4.00	\$4.50
Domestic Beer	\$3.50	\$4.00
Import Beer	\$4.00	\$4.50
Soft Drinks	\$1.50	\$1.50
Bottled Water	\$1.50	\$1.50
Mineral Water	\$2.75	\$2.75
Cordials/Cognacs (on request)	\$TBD	\$TBD

Note: One complimentary bar is set for every 150 guests when alcohol is hosted. A \$150.00 Cash Bar Set-up Fee will be assessed for all Cash Bars. Additional bars may be set if requested at \$200.00 each.

Wine Selection

*May we suggest our House Wines which are readily available. All pricing is priced per bottle.

C.K. Mondavi Chardonnay	\$24.00
C.K. Mondavi White Zinfandel	\$24.00
Story Ridge Cabernet Sauvignon	\$24.00
Story Ridge Merlot	\$24.00
Robert Mondavi Private Selection Chardonnay	\$32.00
Robert Mondavi Private Selection Merlot	\$32.00
Robert Mondavi Private Selection Cabernet	\$32.00
Robert Mondavi Pinot Noir	\$35.00
Folanari Asti Spumante - Italy	\$22.00
Korbel Extra Dry	\$28.00
Bouvet Brut- France	\$30.00
Domaine Chandon Brut- Napa	\$34.00

Prices and availability may vary. Additional wines are available upon request.

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change.



Host Beverage Packages

Package #1

(Available for 4-hour time periods only)

Assorted Soft Drinks	\$4.50 per person
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Package #2

(Available for 4-hour time periods only)

Domestic Beer	
House Wine	
Assorted Soft Drinks	\$15.00 per person

Package #3

Domestic Beer	\$22.00	5 hours
House Wine	\$19.00	4 hours
Assorted Soft Drinks	\$16.00	3 hours
Call Brand Cocktails	\$13.00	2 hours

Package # 4

Domestic Beer	\$24.50	5 hours
House Wine	\$21.50	4 hours
Assorted Soft Drinks	\$18.50	3 hours
Premium Brand Cocktails	\$15.50	2 hours

Please Note: The package price includes bar service for a four consecutive hour time period unless otherwise noted on the event order. Should you wish to extend bar services for an additional half hour; the package will be pro-rated.

The bar package does not include passed beverages for reception periods or wine service with lunch or dinner.

Additional bars may be set if requested at \$200.00 each.

The cost for additional bartenders is \$50.00 per bartender.

All items subject to 19% service charge and 7% sales tax. \$150 setup per location.
If per person minimum is not met an additional \$3.00 per person will be charged.
Prices are subject to change.